

Pairings

Amuse-Bouche

Espresso & coriander rubbed local grass-fed beef carpaccio, pickled SK sour cherries, parsnip chip
Walnut & St. Agur stuffed roasted celeriac w/ local honey, pomegranate & crispy herbs 🍷

Salad

Golden king crab w/ pomelo & avocado, golden turmeric vinaigrette & shiso micro greens
Baby romaine w/ green herb & avocado dressing, sweet black pepper roasted cashews &
Meyer lemon marinated Castelvetrano olives 🍷

All-out Accompaniment for Two (Add \$28)

Poached west coast oysters w/ pickled shallot & caviar

Appetizer

House made SK lamb Merguez w/ roasted fennel & tomato broth, Parisienne potatoes, fennel micros
Crispy ricotta & spinach gnudi, browned butter & tomato emulsion, lemon
& pine nut gremolata 🍷

Granité

Mint sorbet w/ house orangecello

Main

House made 'Brome Lake' duck leg confit w/ local carrot & orange purée, grilled rapini, organic cornbread croutons & bourdon duck glaze, preserved garden chili oil

Main Pescaterian/Vegetarian

Pan seared wild caught BC sablefish OR grilled cauliflower w/ roasted butternut squash, flageolet & preserved local tomatoes, wild SK chanterelle pan jus, celery hearts
& confit shallot oil 🍷

Dessert

Coffee & mascarpone profiterole, whipped milk chocolate ganache, house made vanilla ice cream
OR
Fromages – Humbolt Fog/fig; Chemin Hatley/pear & candied pecan;
Roquerfort/spiced apple & raisin chutney

Mignardises

Raspberry & dark chocolate truffle
Lemon tart & torched meringue

3oz Sparking Zinfandel, Covert Farms - Oliver, BC

2oz Riesling, Pewsey Vale - Eden Valley, Australia

2oz Blanc de Noir, Backyard Vineyards (\$12ea)

2oz Sauvignon Blanc, Dog Point - Marlborough, New Zealand

3oz Pinot Noir, D'Angelo Estates - Naramata Bench, BC

3oz Chenin Blanc, Bellingham - Western Cape, South Africa

2oz Tawny Port, Taylor Fladgate - Portugal

Espresso, Capuccino or Tea

COCKTAILS

Kir Royale \$12

house cassis, Veuve de Vernay

Sour Cherry Manhattan \$15

bourbon, house made Carmincello, sweet vermouth, bitters

Amaretto Sour \$15

gin, amaretto, lemon, egg white, bitters

Offered February 13 & 14

Regular Menu \$90/guest

🍷 Vegetarian Option \$80/guest

Cocktail & Wine Pairing \$45/guest

Taxes & Gratuity not included

Reservations are required